

CERTIFIED ANGUS MEATS

Entrees served with salad, bread and butter, sautéed mixed vegetables and choice of Potato(baked, mashed, french fries) or Rice(Herbed white, Mexican)

CAJUN TRIO 38.95

A delicious filet mignon, shrimp and a chicken breast topped with a "Louisiana swing" creamy Cajun sauce

FILET MIGNON 23.95

Topped with a delicious Cabernet demi-sauce

FILET MIGNON TERIYAKI 23.95

Mandarin stir fry vegetables and filet mignon sautéed in teriyaki sauce.

Served over a bed of herbed white rice

FILET MIGNON & SHRIMP 29.95

NEW YORK STEAK & SHRIMP 29.95

Shrimp can be cooked in a Scampi, Francese, Cajun or creamy Cajun sauce

NEW YORK STRIP STEAK 23.95

VEAL SALTIMBOCCA 25.95

Tender veal cutlets layered with fresh spinach, prosciutto ham & melted provolone cheese, topped with a brown sauce

VEAL 23.95

Parmigiana, Francese, Marsala, Picatta

RACK-A-RIBS 19.95

A rack of mouth-watering baby back ribs in our own BBQ sauce

PORK CHOPS CENTER CUT BONE IN 19.95

Broiled, Pan seared or Cajun Blackened

Prime Rib 21.95

Queen cut, USDA choice

From the Sea

Entrees served with salad, bread and butter, and a choice of Potato(baked, mashed, French fries) or Rice(Herbed white, Mexican)

SHRIMP 18.95

Parmigiana, Scampi, Francese, Teriyaki, Cajun, creamy Cajun,

STUFFED SHRIMP 19.95

Stuffed with seafood topped with a tangy Hollandaise sauce

COD 17.95

Fresh center cut fillets. Broiled in white wine, butter & fresh dill

Lower cholesterol: broiled in white wine & virgin olive oil, topped with fresh minced garlic & dill

FISH-N-CHIPS 14.95

Beer battered fried fillets of cod served with tartar sauce & French fries

SALMON 17.95

Fresh Scottish, broiled with white wine, butter & fresh dill, or Cajun

STUFFED SALMON 19.95

Fresh Scottish, covered with seafood, topped with zesty Hollandaise sauce